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BY JOSEPH WADE HAMPTON.

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2. No paper will be discontinued until all arrearages are paid, unless at the discretion of the Editor.

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TO CORRESPONDENTS.
1. To insure prompt attention to Letters addressed to the Editor, the postage should in all cases be paid.

From the American Rail Road Journal.
BEET SUGAR MANUFACTORY.

We have published occasionally statements in relation to the Beet culture for the manufacture of Sugar; but seldom any thing in relation to the manufacture of the Sugar. We therefore now give a concise description of that process. We give it for the purpose of dispelling the idea, which many entertain, that the process of manufacture is a complicated and difficult one; when in truth it is about as simple as the manufacture of *Maple Sugar*.

PROCESS OF MAKING BEET SUGAR.

The attention of the public having been some time drawn to the manufacture of sugar from the beet, and having repeatedly recommended its cultivation to farmers as a profitable crop, we have felt ourselves under an obligation to give them the details of the process by which it is extracted.—We have, therefore, examined the best authorities on the subject, and consulted several gentlemen of some practical knowledge and experience in the business, and the result of our investigation is that the process is altogether more simple and less expensive than has generally been supposed. In describing the various processes in the manufacture, we have carefully avoided the use of chemical terms, and substituted language which we hope will be understood by every reader.

There are several varieties of the beet which yield sugar; but the Silician beet is recommended as the best and most productive. This beet will come to maturity in all parts of the United States, up to the 46th degree of latitude. The soil most congenial to its growth is a light sandy loam, of good depth, and if free from stones, the better.—Probably no country in the world is better adapted to the growth of this root than the alluvial meadows on the Connecticut and other rivers of New England. The cultivation, however, need not be confined to valleys, as in most of the hill towns, land may be found well adapted to its growth.—The land is prepared for the seed by deep ploughing and pulverizing the surface. This is best accomplished by ploughing in the fall, and leaving the land in furrows through the winter. In the spring, the land should be cross ploughed and harrowed, and, if the soil be light, it will be prepared to receive the seed. The seed may be sown as early as the season will admit, broadcast, or in drills; but ultimately the plants should be from 12 to 18 inches apart. They should be hoed and kept free of weeds—at the season being they should be thinned out, and but one plant left in the hill—the surplus plants may be transplanted to vacant places in the field.

In the extraction of the sugar, the beets must first be cleaned by washing or scraping with a knife, and care be taken that all decayed parts be cut off. They must then be passed through the tapper and be reduced to a pulp—the finer they are rasped the better, as it facilitates expressing the juice. The pulp must then be put into cloth bags, and have the juice pressed out by a screw press. In France they use the hydraulic press, but a cider, or other press, will answer the purpose, and be attended with much less expense. A decomposition commences soon after the beet is put of the ground, and progresses rapidly, no time should be lost in converting them into sugar.

After the juice is expressed, and before it is converted into sugar, it must undergo four distinct and different processes. 1. Defecation. 2. Evaporation. 3. Clarification. 4. Concentration.

The composition of the beet juice does not differ essentially from that of the cane—it combines with the saccharine matter small quantities of malic and acetic acid, wax and mucilage, which must be extracted before evaporation is commenced. The first process, therefore, is to purify the juice, which must be done by neutralizing the acid, decoloring the wax, and coagulating the mucilage, or, as it is termed, defecating. All this may be done by heating and mixing with it the milk of lime and a quantity of *Alumina* (see under *beet sugar*).

about the proportion of 45 grains (700 weight) the gallon. The milk of lime is prepared by mixing milkstone with hot water, and adding it to the solution of cream. The same must be heated to about 150 degrees of Fahrenheit, a thermometer being placed over it and through the middle of the milk. After it is

mately mixed, the stirring must be stopped, and the mixture suffered to rest for a short time. It must then be heated to the boiling point, which will throw the impurities upon the surface in the form of scum, when the boiling must be stopped. When the juice has become clear it must be drawn off from below, by means of a cock, or the scum must be skimmed off from the top—care being taken in either case to effect a complete separation.

Evaporation. The next process in the manufacture is to dissipate the water, which is done by "boiling away," as it is commonly called, but in technical language, evaporation. If in the process of evaporation an excess of lime has been used it must be extracted. This may be done by a mixture of sulphuric acid and water, in the proportion of one of the former to forty-four of the latter. This mixture, put in contact with the lime causes an effervescence, by which the lime is thrown off, and the cessation of which is a sure evidence that the lime is neutralized. Some manufacturers say that a small portion of lime should be allowed to remain, and others that the whole should be neutralized. As practical men differ on this point, we may safely conclude it is not very material.

The juice is boiled down till it is reduced to about one-fifth or one-sixth of its original quantity. For this purpose the pans or kettles may be used; but it will be seen that these vessels which present the greatest surface to the juice, will give the least depth to the juice, will best facilitate evaporation. As the water evaporates, a sticky substance will separate from the juice and collect in a white foam on the surface, which must be skimmed off as it appears. To promote their separation, the boiling is commenced with a moderate fire, which is consequently increased as they disappear. Sometimes the white of eggs beaten, or a little blood, is added for the same purpose. During the boiling, the juice will rise in froth and flow over the top of the pan, unless prevented by occasionally throwing in a small quantity of some fatty substance. Butter is commonly used, but tallow, lard, &c. will answer the same purpose. It not only causes an immediate subsidence, but hastens evaporation.

After being defecated and evaporated, the juice is yet in a degree impure, and the object of the next process is to separate it from its remaining impurities, and hence is called clarification. This consists in filtering it through animal charcoal granulated (burnt bones broken to grains), and is performed in the following manner. Tubs, or vats in the form of those used for leaching nates are made of wood or metal, and furnished with a cock inserted near the bottom. The size of the vats is immaterial; but those of the following dimensions will be found most convenient—2 feet 8 inches deep—1 foot 5 inches diameter at the top, and 11 inches at the bottom. They may be four sided or round; but those made of staves and hooped with iron hoops we should think the cheapest, and on some accounts the best.

A strainer standing on legs, and covered with coarse cloth, must first be placed in the bottom of the vat and filled with the charcoal—about 100 pounds will be necessary for a vat of the above dimensions. The charcoal must then be covered with another strainer and cloth, and the vat filled with evaporated juice, or, as it is then called, sirup. After standing long enough to leach through the charcoal, the cock must be turned and the sirup be slowly drawn off, and the vat re-filled as fast as it is emptied. The charcoal must be changed twice a day; but it may be washed and re-burnt, and thus prepared, it will answer for another filtration. This may be repeated until it is consumed.

The next process is to solidify the sirup, and hence is called concentration. To accomplish this it must be again evaporated until it is brought into a proper state for crystallization. As it is important that evaporation should cease as soon as it arrives at this point, Chapuis gives the following rules for ascertaining the fact. "1. Plunge a skimmer into the boiling sirup, and upon withdrawing it, pass the thumb of the right hand over its surface, mould the sirup which adheres to the thumb, between that and the fore-finger, till the temperature be the same as that of the skin—then separate the thumb and finger suddenly—if the boiling be not completed, no thread will be formed between the two; if there be a filament, the boiling is well advanced; and the process is completed as soon after as the filament breaks short, and the upper part, having the semi-transparency of horns, curls itself into a spiral. 2. The second mode of judging of the completion of the process is by observing the time when the sirup ceases to moisten the sides of the boiler, and then blowing forcibly into a skimmer which has just been immersed if it bubbles escape through the holes of the skimmer which ascend into the air in the same manner as soap bubbles do, the liquor is considered to be sufficiently *liée*."

When the concentration arrives at this point the sirup must be taken from the boiler and poured into large pans, for the purpose of *enrobing*. The pans must be placed in the air, and the sirup occasionally stirred during the process of cooling, which will be completed in about two hours. On examination, the bottom and sides of the pan will be found covered with a thick bed of crystals, having but little consistence; as the surface of the sirup, a crust will also be formed. To promote crystallization, or, as it is more properly called, *graining*, a thin bed of brown sugar is sometimes put upon the bottom of the cooling pan, in order to make a nucleus about which the crystallized matter may gather.

After the air is cooled and crystallized, grained, all that remains is to separate the sugar from the molasses, and it is fit for domestic consumption or market. To effect the separation, as they are called, must be prepared in the form of defecating vats, with the lower

drawn to a point, or to some point as to leave a hole at three-fourths of an inch in diameter.— These may be made of wood, metal or earth-ware, and their capacity may be varied according to the convenience of the manufacturer. Those used in the sugar factories in France usually are large enough to contain five or six gallons. They are also used in the refining process. Before using them, if of wood, they must be soaked several hours in water, and dried a short time before they are filled with sirup. Thus prepared, and with a cork in the hole at the point, they must be filled, or nearly filled, with crystallized sirup, and secured in an upright position; over a pan or tub of sufficient size to receive the quantity of molasses it contains. After standing from 12 to 36 hours, according to circumstances the cork is withdrawn and the molasses permitted to drain off. It will at first drain off rapidly; but soon cease to flow in any considerable quantity. To hasten its separation from the sugar, which takes place slowly, the mass must be pierced with an iron awl, by thrusting it into the hole at the point, which will give it vent and cause it to drain off. This operation must be repeated as often as it is necessary, and until all the molasses is extracted.

After having remained long enough to have the molasses run off, the sugar is detached from the sides of the mould with a knife, the moulds are set on the floor in a reversed position and left for two or three hours—when, by lifting from the floor and giving it a shake, the loaf will separate from the mould by force of its own weight. The head of the loaf will retain a degree of moisture and a portion of molasses, and consequently, should be cut off, and thrown into the juice intended for the next clarification. The molasses, also, when a sufficient quantity is on hand, should be again concentrated in order to obtain all the crystallizable sugar it contains. By the foregoing processes the best is converted into brown sugar, the kind which is consumed in the largest quantities in most families.—In the manufacture of loaf, or lump sugar, there is another process called "refining," but being foreign to our present purpose, we omit it.

It may be too late to say much about the laying out and preparing a garden for culture; but yet we think a few remarks on this subject may be beneficial to some.

Method in making garden, should be observed as much as in framing a house. A garden laid out regularly and planted methodically, not only looks better, but is more easily tended and more profitable. How common it is, in this country, to see a little patch of ground scratched up and a few seeds scattered upon it without any regularity, and then to wonder, when the plants should be fortunate enough to gain the mastery, the proprietor congratulates himself in having a *fine garden*. In such gardens, one may see a few plants of red-headed lettuce, as tough as a blacksmith's apron—a few, bitter, crooked cucumbers, and a few hills of beans, which look as though they had the ague. How different the garden of the man who goes to work in it as if he meant to make it profitable! In the

fall, or early in the spring, he upends a good coat of manure on his garden—ploughs it deep and fine—then divides it into squares of ten feet square, making a sufficiently wide alley between the several squares by throwing up the earth on to them, then with a garden rake makes the earth fine and mellow; he then divides these squares into beds of three feet wide, with a little path between them, and sows his seeds in drills at the proper time.—When weeds or grass show themselves, they are immediately exterminated and the earth kept loose around the plants which are thinned out to the proper number. Thus with a little care a garden may be made the most profitable part of a farm.

Cooking Potatoes.—This is no inconsiderable act; and I have some suspicion that Cobbett's ignorance of the best way of doing this may be one reason of his antipathy to the use of this excellent. The direction given by one writer is, never to put your potatoes into cold but boiling water; and keep it boiling until the potatoes are done or sufficiently-boiled; then pour off the water as soon as possible; if a little salt be thrown into the water when boiling, the better." We will add a better mode than this, which has been so thoroughly and successfully tested, that we believe it cannot fail to be approved: Select the potatoes you design for dinner the day previous; pare them and throw them into cold water and let them stand three or four hours; then, at a proper time before dinner, put them into boiling water; and when they have sufficiently boiled, turn off all the water, leave off the cover and hang them over the fire to dry. When the steam has passed off they will then be in the best possible condition for eating. By this mode, potatoes, even of a watery and inferior quality, become mealy and good. H. C.

The Philadelphia Inquirer & Courier of the 19th ult. says:—"A gentleman called at our office yesterday, and informed us, that he had on that day received a draft from the Treasurer of the United States for \$200, in payment of a foreign claim on the State Department. As a similar draft had been refused a few days since by one of the Post Office Banks of this city, it was tendered to Major Barker, Collector of the Port, in payment of a bond to the same amount, which happened to be due. It was, however, promptly refused!"—The Levi Wadsworth Treasury order to the contrary notwithstanding.

"We are not disposed to make any harsh comments in relation to this transaction. It adds nothing to the many profits already given of the industry to the Government to manage its economic affairs; and we do sincerely trust that the same instances of this description which have recently occurred, will induce a change of policy."

What a charming and touching picture is here! Who, that would not willingly be a bankrupt, to be the husband of so noble an heiress as Miss Octima Clifford!—With what cheerfulness he would work, till the flesh dropped from his fingers to support her.—*Cincinnati Whig.*

From the Charleston Courier.
THE TWO HANKRIPTS

concluding the inventory of household chattels assigned to his creditors. "It must go, dearest. You cannot desire to indulge an idle fancy at the expense of your husband's reputation!" The effectionate wife smiled ironically, as she replied:— "A mosaic centre table will certainly contribute largely towards the discharge of your debts."—Delmoreton was deeply wounded. "True, madam—it is indeed a very insignificant item—a mere feather in my pecuniary balance; but yet I cannot, and I will not retain the most petty superfluity, when those who have confided in me, cannot be indemnified, even by the most unreserved surrender of my property. You were frequently forewarned of my impending insolvency—you yet persisted to outrage prudence, by every species of extravagance, in defiance of my gentle remonstrances. Oh! Evelyn, Evelyn, it tortures me, to think how entirely *sans* you has supplanted affection in your callous heart." The lady, hitherto so much hysterical, but so remorseless against him, now did not scruple to make sacrifice of affectation; and swooping sulkily by him hastening from his presence, uttering as she went:—"My beautiful vases, are at least secured—they shall be devoted to storms before they shall incite them among his creditors, *arrêtez!*"

While this scene was passing at Delmoreton house, another of far different character was transpiring in a neighboring dwelling. There sat Septima Clifford, magnificently attired for an evening party; tenderly anxious concerning the cause of her husband's protracted absence; and almost impudently impatient at the delay of anticipated pleasures.— Randolph Clifford soon entered, starting as he beheld his beloved Septima, as if some formidable apparition assailed his senses. She eagerly followed him, so he threw himself upon a chair, pressing his hands upon his head as if by crushing the machinery, the machinery of thought, he would prevent its future operation. "Are you ill Randolph?" He shook his head in silence. "Speak, then, my love, and let me share the burden of your secret sorrow. Are you not assured of my entire sympathy, whatever be the nature of your perplexity?" "Can you forgive me for deceiving you, dear Septima?" "Why, that will be rather difficult—but I promise absolution, were my only consideration as yours." This was said sportively, in the hope of changing the gloomy tenor of his feelings. But the bankrupt could not bear her innocent gaiety, which, like the gambolling of a devoted lamb, unnerves the hand that must inflict the stroke. He could not proceed—but catching her to his bosom sobbed aloud. Relieved by tears, he entered upon the detail of his progress, from competence to indigence—of his folly in maintaining the most extensive establishment, even while conscious of its ephemeral tenure—of the tender exactions he had employed when her discreation had suggested an investigation of his resources that domestic disbursements might not exceed them. "But now it is all over with the house of Clifford and Delmoreton. We have stopped payment, and notwithstanding our most strenuous exertions, I fear our final arrangement will rather astonish our creditors, or silence calumny." A momentary pause succeeded this disclosure. "You will of course relinquish all!" said Septima, with a frown that astonished her husband. "Certainly," replied he. She instantly removed from their several liabilities, the splendid gems that adorned her person.— In doing this, he remarked that all her taper fingers were jewelled in the joints, except the one encircled by her wedding ring. She unaffectedly answered his inquiring look, by declaring she would never profane the symbol of Love, by contact with the haubles of fashion. This alone of all his gifts no power on earth could tempt her to resign. She disappeared soon after, and on her return, presented a key, with which she desired him to open her ward robe, and select every costly article convertible into cash. Her dress had been exchanged for the simplest in her possession, and instead of the superb chain worn at her entrance, she had thrown a nest one of his hair, graciously around her neck. Randolph Clifford, bankrupt in fortune, is yet opulent in felicity—but alas! for poor Delmoreton!

THE CUNNING FISHERMAN.
The following eastern tale, written by D. G. Wilkins, Esq., is from Lady Blessington's Book of Beauty, a superb English annual, for 1837.

This fisherman had long followed his occupation and supported a large family by the sale of what he caught; he was cleaner and more careful in all cunning which is so frequently in the fleet, and to all cunning, necessary frequently obliged him to be so. He had the good fortune to catch three of a size rarely met with in that quarter, and thinking it a pity that so fine a fish should be cut into small portions for the market to suit the convenience of ordinary customers, he resolved to present it to his sovereign; and complied with this proud specimen of his skill, to the royal presence. No sooner had he entered the door than he entered the sitting room of the Sultan, than he was summoned to appear before him, and to explain the object of his visit. "Fortune," said the Sultan, "has given me this fine present, which surprised me as much as it does you; and, therefore, I am obliged to send it to the market, and knowing that you're a fisherman so well versed in the art, I give you the fish." "I have thought it more to let it stay in my hands than to let it be sold," said the fisherman.

lost—the girl in wisdom, said the Sultan—
“Here are a hundred gold mambuks, take them
and prosper.” The grateful and delighted Sultan
can almost be imagined to have been so much
that he would have left the room with the Sultan
in his hand, but he was so much so much
generously. “How,” said he, “could you think of giving
the man a hundred mambuks for a paltry and
A hundred mambuks!—Would not one so much
more than it is worth?—You give him now,
the present would have been a good one, and he
would have had cause to thank you, and pray that
your life may be long! But to show you the
mambuks in such a manner is almost a
patriotic with you, then have an
claim his back, and take them from him. I
that you do.” How,” said the Sultan, “can I
away a gift? It would be unbecomingly of a
“Not at all; has not he who gives a gift
claim his gift?” A right you, but how
would be. Would it not be said that the Sultan
Munib was capricious, and did not know his
own mind?” Well, then,” said the Sultan, “can
none excuse; but take back the money you gave.”
“Yes what excuse can I make?” what can I say?”
“Say, on this day if the fish is a male or female,
and if he answers a male, you may receive a mambuk.
The Sultan was over the moon, and he said
“Tell me,” said the Sultan, “that I am a
“No,” said the Sultan, “I am a
to be disgraced to my house if I give you
this kind of fish in my hand, and I am a
Sultan and a Sultan.”

“Hundred mambuks,” said the Sultan, “and the
Sultan was disgraced. But when the Sultan
was aware of the error that he had made, he was
admirable the ignorant, and he was
extricated himself, the Sultan was
and once more dismissed him with
for the property. The Sultan was
was excessive; all excuses, but the Sultan
and she was silent. The Sultan was
across the court, carrying the gold mambuks
the money on his shoulder; but he was
the gold coins fall upon the hard ground
and to look for it; and when he had
time, found it and then proceeded on
“Look,” said the Sultan, “observe that
that wretch; one mambuk fell from his
not connected with the Sultan and
that remained, he has had the mambuk in my
to pick it up, and even to sell in the market for
Could he not have left it for some of my servants
who might chance to pass that way, and say, ‘It
What a vile monster!’ He will kill him and take
it all away from him. I would have him
he, he really deserves any punishment; but he
would be too lenient for such a wicked creature.”
By your head! I”—Well—yes, you shall be
punished. I really to think his behavior deserves a
severe punishment, and the money shall be taken
away from him.” The Sultan was so
brought again into the royal presence. “Well,”
said the Sultan, “could you not have that one
mambuk which fell to the ground, and one with
the hundred and ninety-nine that remained? Could
you not spare it for some one who, by
passing that way, might have found it, and
as for his good luck. Are you of opinion
that, too, after all my liberality to you, I
originally my intention, really to punish him
have done so much?” I am sorry, my
my way, resolved to leave the coin where it
when it occurred to me that your master’s head
and reversed mine were both in the air, and
and I thought that if any one happened
to put his foot upon it, and crush it, I
should have been disgraced, and I should have
mine; and I should have been disgraced, and I
for my neglect in leaving it there. I am
this reply the Sultan was so much so much
commending his goodness, and he was so much
another day.

of his folly in permitting the transaction to
ence of the queen, he issued a proclamation, that
no man, for the future, should, on any account
listen to the advice of his wife; a proclamation,
which, if rumor be true, is said to have decreased
his popularity with the wives rather more than it
increased it with the husbands throughout his
temples, and to have led to insurrection in public, and
disorder in private.

A Mermaid's Body.—The St. Louis Bulletin gives an account of a queer fish lately caught in the river opposite Carondelet, unknown to naturalists. Some boys playing in a canal, observed an animal swimming towards the shore, mistaking it for a water snake they attempted to kill it. To his dismay, they failed. It dived under the water and again appeared near the shore where the boys caught it. They took it home, and tried to keep it in water for a week; when it died. It has been immersed in rum for preservation. The Bulletin in describing this singular animal says the mercreators in short even looked like a water snake and about an inch and a half in circumference. The head and body are that of a cat, the tail resembling a fish. Immediately behind the gill-plates several scutes appeared to be arranged in a line; they extended out about an inch, and the scutes varied into distinct bands. Something is said of the shape of the fins, but the description is so vague, that those of a like effect will be given. The tail, an inch behind these fins, are arranged in a fan-like form resembling those of a shark. The animal, lying in brandy, the gill-plates and fins are so distinctly indicated. It is said to have been found in a canal, between the levee and river, nearly a mile above the mouth of the river.

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